

The Coach House Restaurant

Dinner Menu

Available 6.00pm - 9.00pm

SELECTION OF BREADS (V)

four pieces per serve

honey and mustard

garlic and parmesan

herb and olive

5.5

ENTREES

SALT AND PEPPER SQUID

with Thai salad and dipping sauce

entrée 14.5 / main 25.0

CRISP CIDER BRAISED PORK BELLY

on roast pear, rocket and walnut salad

14.5

RISOTTO (V)

roast beetroot, goats cheese and pine nuts

entrée 13.5 / main 24.0

PACIFIC OYSTERS

9 oysters served natural with a sesame & soy ginger dressing (GF)

22.5

BERRY HOTEL TAPAS PLATE

with house made dips, felafel, dolmades and marinated olives served with toasted pide bread (V)

16.5

FOR THE KIDS

meal deal includes main meal, small soft drink or juice and soft serve ice cream

Pasta Bolognese

Ham and pineapple pizza

Chicken nuggets and chips

Fish and chips

Spring rolls

(12 years and under)

\$10.0

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Dinner Menu

PIZZAS

All made onsite with fresh ingredients

VEGETARIAN

Char-grilled vegetables with basil, olives and feta

ITALIAN

Salami, mushroom, artichoke and caramelised onion

MEXICAN

chicken, red kidney bean, avocado salsa, jalapeños and sour cream

17.5

MAINS

BEEF FILLET

wrapped in bacon & topped with sautéed prawns on creamy mash with hollandaise sauce and red wine jus

31.5

400gr T-BONE STEAK or 300gr SCOTCH FILLET

served with your choice of one of the following - chips & salad - mash and veg and a choice of pepper, mushroom, diane or red wine sauce

(Please allow 25 minutes cooking time for Well Done beef)

30.5

SEARED ATLANTIC SALMON

on a roast kumara salad with fresh asparagus and balsamic glaze

29.5

OVEN BAKED CHICKEN BREAST

with chorizo & cherry tomato confit and baby potatoes

29.5

TENNESSEE STYLE AMERICAN PORK RIBS

with chips and salad

29.5

BEER BATTERED BARRAMUNDI AND CHIPS

james squire golden ale battered barra with chips, salad and a house made tartare sauce

23.5

STEAK AND GUINNESS PIE

with creamy mash, peas and puff pastry topper

20.5